

# Cuisinart® EVOLUTION X™ CORDLESS

INSTRUCTION +  
RECIPE BOOKLET



CORDLESS /  
RECHARGEABLE  
COMPACT  
BLENDER

RPB-100C



For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

# IMPORTANT SAFEGUARDS

When using an electrical appliance, especially when children are present, basic safety precautions should always be taken, including the following:

**WARNING: Read all safety warnings and instructions. Failure to follow the warnings and instructions may result in electric shock, fire and/or serious injury.**

1. **READ ALL INSTRUCTIONS.**
2. To protect against electric shock, do not put the body of this EvolutionX™ Cordless Rechargeable Compact Blender in water or other liquids while unit is charging. Other than the blending/mixing blade, never submerge any other portion of this unit in liquids. If the compact blender base falls into liquid, remove immediately. Carefully remove, clean and dry unit thoroughly before continuing.
3. This appliance should not be used by children. To avoid possible accidental injury, close supervision is necessary when any appliance is used by or near children or individuals with certain disabilities.
4. Do not operate in the presence of explosive and/or flammable fumes.
5. To avoid the possibility of personal injury, always unplug the unit from the USB cable and USB power adapter before attaching or removing blades and/or attachments for cleaning or any other purpose.
6. Illuminated lights indicate unit is ready to operate.
7. Once blender is unlocked and/or powered on, avoid any contact with blades or movable parts.
8. Keep hands, hair, clothing, as well as spatulas and other utensils away from attachments and mixing container during operation to reduce risk of injury to persons, and/or damage to the appliance. A spatula may be used, but must be used only when the unit is not operating.
9. **BLADES ARE SHARP. HANDLE CAREFULLY.**  
To reduce the risk of injury, never place blending blade on base unless the blender jar is properly attached. Never leave your blender unattended while it is running. Twist removable blade assembly firmly onto travel cup. Injury can result if moving blade accidentally becomes exposed.
10. When mixing liquids, use a tall container or mix small quantities at a time to reduce spillage and possibility of injury.
11. USB power adapter and USB cable should be plugged into an electrical outlet away from sink or hot surface.
12. Do not use an extension cord. Plug USB power adapter directly into an electrical outlet.
13. Do not attempt to use this USB power adapter and USB cable with any other product. Also, do not attempt to charge the batteries with any other USB power adapter.
14. Do not charge batteries with charger plugged into an outdoor outlet.
15. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been dropped or damaged in any way, or is not operating properly. Return the appliance to the nearest Cuisinart Repair Center for examination, repair, or mechanical or electrical adjustment.
16. The use of attachments or accessories not recommended by Cuisinart may cause fire, electric shock or risk of injury.
17. Make sure the appliance is off and the motor/blade attachment has stopped completely before putting on or taking off attachments, and before cleaning.
18. This appliance is intended for household use only and is not for commercial or outdoor use.
19. Do not use this blender for other than its intended use of preparing foods and beverages.
20. To reduce the risk of fire or electric shock, do not operate any heating appliance beneath or near the mounted charging handle unit.

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21. Do not mount or store unit over or near a portion of a heating or cooking appliance, or a sink or washbasin.
  22. Unplug the USB power adapter from the outlet before attempting any routine cleaning of the charger.
  23. Do not operate with a damaged USB power adapter. Have damaged USB power adapter replaced immediately.
  24. Do not incinerate the blender, even if it is severely damaged. The batteries can explode in a fire.
  25. This product contains lithium batteries which must be recycled at the end of the life of the blender and disposed of properly. Do not incinerate or compost batteries, as they will explode at high temperatures.
  26. Leaks from battery cells can occur under extreme conditions. If the liquid gets on the skin, (1) wash quickly with soap and water or (2) neutralize with mild acid such as lemon juice or vinegar. If the liquid gets into eyes, flush them immediately with clean water for a minimum of 10 minutes. Seek medical attention.
  27. Recharge only with the USB power adapter specified by the manufacturer. A USB power adapter that is suitable for one type of battery pack may create a risk of fire when used with another battery pack. The USB charger must be listed Class 2 power supply or certified ITE power supply, rated output 5V 2A MAX.  
**Do not use unapproved sources.**
  28. Use appliances only with specifically designated battery packs. Use of any other battery packs may create a risk of injury and fire.
  29. Under abusive conditions, liquid may be ejected from the battery. Avoid contact with such liquid. If contact accidentally occurs, flush with water. If liquid contacts eyes, seek medical help. Liquid ejected from the battery may cause irritation or burns.
  30. Do not use a battery pack or appliance that is damaged or modified. Damaged or modified batteries may exhibit unpredictable behavior resulting in fire, explosion or risk of injury.
  31. Do not expose a battery pack or appliance to fire or excessive heat. Exposure to fire or temperatures above 265°F/130°C may cause an explosion.
  32. Have servicing performed by a qualified repair person using only identical replacement parts. This will ensure that the safety of the product is maintained.
  33. Recommended ambient charging temperature: 50°F–104°F (10°C–40°C).
  34. Recommended storage temperature: 50°F–104°F (10°C–40°C).
  35. Any other servicing should be performed by an authorized service representative.
  36. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
  37. Use only USB cable supplied with this product or recommended by CUISINART.
  38. Do not use outdoors.
- CAUTION! NEVER USE carbonated beverages in the travel cups. Do not blend hot liquids in the travel cups.

## **SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY**

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## UNPACKING INSTRUCTIONS

1. Place the gift box containing your EvolutionX™ Cordless Rechargeable Compact Blender on a flat, sturdy surface before unpacking.
2. Remove instruction booklet and other printed materials from top of packaging material.
3. Carefully lift blender base from box and set aside.
4. Remove blender jar and set aside. Before using for the first time: Wash all parts according to the Cleaning and Maintenance section on page 7 of this booklet to remove any dust or residue.

To assemble the blender, follow the Assembly instructions on page 6 of this Instruction Booklet. Replace all packaging materials in the box and save the box for repackaging.

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# FEATURES AND BENEFITS

1. **Single, BPA-free, 16 oz. (475 ml) travel cup with lid**  
allows you to blend your favourite drinks:  
smoothies, protein, health, diet drinks and more!
2. **Blending blade assembly**  
used for blending or making smoothies.
3. **Power ON/OFF single-button control**  
is simple on this single-speed blender
4. **Rechargeable blender base**  
run by 7.4 volts, is sturdy and stable, and is  
easy to handle with sculpted, textured housing.
5. **Slip-proof feet**  
prevent movement during use.
6. **Charger port**  
plug USB cable into unit.
7. **To charge**  
plug USB cable into unit.
  - 7a. **Charger/Power Adapter**
  - 7b. **USB Power Cable**
8. **Blue LED Indicator Lights**  
1st LED light flashing – battery capacity at <40%  
1st LED solid & 2nd LED flashing – battery capacity at 40% ~70%  
1st & 2nd LED solid & 3rd LED flashing – battery capacity at  
70%~95%  
3 LED solid – battery capacity > 95%.



## BEFORE YOU BEGIN

Read all instructions completely for detailed operating procedures. The battery in your EvolutionX™ Cordless Rechargeable Compact Blender has not been fully charged. Before the first use of this appliance, the battery must be charged until 3 blue LED lights are illuminated. See Charging Your Compact Blender/Battery Life below.

## CHARGING YOUR COMPACT BLENDER/BATTERY LIFE

The batteries in your EvolutionX™ Cordless Rechargeable Compact Blender have not been fully charged. Before the first use of this appliance, the batteries must be charged until all 3 blue battery indicator lights illuminate. With a full charge, your compact blender will run for approximately 20 minutes, depending on load. Your compact blender will be fully charged in approximately 2 hours.

### HOW TO READ THE BATTERY LIFE INDICATOR

- When 1st light is flashing and others are off, battery capacity is < 40%.
- When 1st light is solid and 2nd light is flashing, battery capacity is 40% – 70%.
- When 1st and 2nd lights are solid and 3rd light is flashing, battery capacity is 70% – 95%.
- When Battery Life Indicator/LED Light Bar displays 3 solid blue power lights, battery capacity is 95%. (**NOTE:** A 95% charge for a lithium ion battery is considered a full charge.)

### QUICK-CHARGE FEATURE

Your Cordless Rechargeable Compact Blender is equipped with a quick-charge feature. If your power handle runs out of power, you can “quick charge” your unit:

- Charge for 15 minutes to get **25 seconds of runtime**.
- Charge for 30 minutes to get **1 minute and 45 seconds of runtime**.
- Charge for 60 minutes to get **5 minutes and 45 seconds of runtime**.
- Charge for 2 hours for **20 minutes of runtime** (full charge)

**NOTE:** Do not leave your compact blender uncharged for an extended period of time, as it will affect the life of the rechargeable battery.

## ASSEMBLY

After washing all parts, please see below for assembly.

Place base on flat surface and plug in.

1. Place blending cup on flat surface.
2. Attach blending blade/mixing assembly on round opening of the cup and turn clockwise until tightened.

## OPERATION

1. Put food ingredients into the blending cup, and then attach the blade assembly.
2. With the base unit stable, place the assembled blending cup onto the base and turn to lock into place.
3. For continuous operation: Press the power button once, the LEDs are displayed, then press again to turn unit on. Press once more to turn unit off.
4. When you have finished blending, press the Power button to turn OFF. Remove the travel cup from the base.
5. Turn cup right-side up, turn blade assembly counterclockwise to remove.

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**NOTE: Do not fill with ingredients/liquid past the max fill line.**

**NOTE: Maximum runtime of a single blending cycle is one minute.**

## OPERATING AND SAFETY TIPS

- Always use the blender on a clean, sturdy and dry surface.
- Always operate the blending cup with blade assembly attached. Place cover on firmly.
- Don't remove blending cup while unit is running.
- **Don't place blade onto blender base without the blending cup attached.**
- Make sure blade assembly is tightly attached to blending cup.
- Always remove blade assembly before cleaning.
- Don't store food or liquids in your blending cup.
- Don't overload blending cup.
- **CAUTION:** NEVER use carbonated beverages in the blending cup.
- Don't blend hot liquids in blending cup.
- Don't use any container or accessories not recommended by Cuisinart®. Doing so may result in injury.
- The blending cup is not recommended for microwave use.

## CLEANING AND MAINTENANCE

The base and parts are made of corrosion-resistant materials that are easy to clean. Before first use and after every use, clean each part thoroughly. Periodically check all parts before reassembly.

**DO NOT USE** if any part is damaged, or the cup is chipped or cracked. To remove blade assembly, twist off by turning counterclockwise.

**NEVER TOUCH THE BLADE ITSELF.**

**CAUTION:** Handle the blade assembly carefully. The blades are SHARP and may cause injury. DO NOT attempt to remove blades from cutting assembly.

Wash all parts in warm, soapy water; rinse and dry thoroughly. All parts are top rack dishwasher safe.

**Tip:** You may wish to clean your blade assembly as follows: Squirt a small amount of dishwashing liquid into travel cup and fill halfway with warm water. Attach blending blade assembly. Run for 15 seconds. Repeat, using clean tap water. Carefully disassemble parts and empty cup. Rinse and dry all parts thoroughly. Finally, wipe the motor base clean with a damp cloth to remove any residue, and dry thoroughly. Never submerge the motor base in water or other liquids, or place in a dishwasher.

Any other servicing should be performed by an authorized service representative.

## TIPS AND HINTS

- When using your blending cup, ingredients are put in the following order: Always put the hardest ingredients into the travel cup first (ice cubes, frozen fruit), and finish with the softer ingredients and liquids.
- It is recommended that most foods be cut into ½-inch to 1-inch (1.25 cm to 2.5 cm) pieces to achieve the most uniform result.
- If food sticks to the sides of the cup when blending, stop the blender, carefully scrape down the food, replace blade assembly and blend again to combine.
- When blending thicker mixtures, lightly hold down the top of travel cup to prevent jumping.
- After blending, flip the travel cup over so that the blade assembly is on the top. Gently tap the travel cup a few times to prevent any spillage. Remove the blade assembly and replace with lid.
- Some recipes may require more than a minute of blending. Simply start blender again, once the minute of continuous blending has elapsed.

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## Classic Fruit Smoothie

*This recipe works great with any type of fruit or juice,  
and don't forget to add your favourite smoothie supplements.*

Makes 1 serving

- 1 cup (250 ml) mixed fruit, fresh or frozen**
- ½ banana, cut into 1-inch (2.5 cm) pieces**
- ½ cup (125 ml) juice (use your favourite)**

1. Put all ingredients, in the order listed, into the blending cup. Secure the blade assembly.
2. Blend until smooth, about 45 seconds.
3. Serve immediately.

*Nutritional information per serving:*

*Calories 112 (4% from fat) • carb. 28g • pro. 1g • fat 1g • sat. fat 0g  
• chol. 0mg • sod. 6mg • calc. 16mg • fiber 3g*

## Tropical C Smoothie

*Vitamin C-packed fruit plus kale make this smoothie a delicious winner.*

Makes 1 serving

- ½ cup (125 ml) frozen mango**
- ½ cup (125 ml) baby kale**
- ½ cup (125 ml) fresh pineapple, cut into 1-inch (2.5 cm) pieces**
- ½ cup (125 ml) orange juice**

1. Put all of the ingredients, in the order listed, into the blending cup. Secure the blade assembly.
2. Blend until smooth, about 45 seconds to 1 minute.
3. Serve immediately.

*Nutritional information per serving:*

*Calories 150 (3% from fat) • carb. 36g • pro. 3g • fat 0g • sat. fat 0g  
• chol. 0mg • sod. 22mg • calc. 27mg • fiber 3g*

## Strawberry Fields Smoothie

The sweetness of the strawberries makes this green smoothie a real treat.

Makes 1 serving

**1/2 cup (125 ml) frozen strawberries  
1/2 cup (125 ml) baby spinach  
1 ripe banana, broken into 2 to 3 pieces  
1/2 cup (125 ml) nondairy milk (e.g., rice, almond, soy)**

1. Put all of the ingredients, in the order listed, into the blending cup. Secure the blade assembly.
2. Blend until smooth, about 45 seconds to 1 minute.
3. Serve immediately.

*Nutritional information per serving:*

Calories 194 (12% from fat) • carb. 46g • pro. 3g • fat 2g • sat. fat 0g  
• chol. 0mg • sod. 51mg • calc. 42mg • fiber 5g

## Island Blueberry Smoothie

The combination of coconut, lime and ginger gives this smoothie a true taste of the islands.

Makes 1 serving

**1/2 cup (125 ml) frozen blueberries  
1/2 cup (125 ml) baby kale  
6 mint leaves  
1/4 teaspoon (1 ml) lime zest  
1 1/2-inch (1.25 cm) piece ginger  
1 ripe banana, broken into 2 to 3 pieces  
1/2 cup (125 ml) coconut milk**

1. Put all of the ingredients, in the order listed, into the blending cup. Secure the blade assembly.
2. Blend until smooth, about 45 seconds to 1 minute.
3. Serve immediately.

*Nutritional information per serving:*

Calories 189 (21% from fat) • carb. 42g • pro. 3g • fat 4g • sat. fat 3g  
• chol. 0mg • sod. 103mg • calc. 34mg • fiber 7g

## Breakfast Shake for the Road

Nutrition on the go, make this smoothie in the morning for breakfast when time is short.

Makes 1 serving

**3 frozen strawberries  
1/2 cup (125 ml) fresh mango, cut into 1/2-inch (1.25 cm) pieces  
1/2 banana  
1/2 cup (125 ml) low-fat yogurt  
1/2 cup (125 ml) juice  
1 tablespoon (15 ml) ground flax seeds (optional)**

1. Put all ingredients, in the order listed, into the blending cup. Secure the blade assembly.
2. Blend until smooth, about 30 to 45 seconds.
3. Serve immediately.

*Nutritional information per serving:*

Calories 258 (18% from fat) • carb. 57g • pro. 7g • fat 1g • sat. fat 1g  
• chol. 5mg • sod. 67mg • calc. 111mg • fiber 5g

## Avocado Power Shake

Packed with nutrients and monounsaturated fats (the good ones – we swear!), this will fill you up and give you the energy to keep on moving.

Makes 1 serving

**3 ice cubes  
ripe banana, cut into 1-inch (2.5 cm) pieces  
1/3 ripe avocado, pitted, cut into 1-inch (2.5 cm) pieces  
1 cup (250 ml) rice milk  
2 teaspoons (10 ml) honey  
Pinch ground cinnamon**

1. Put all of the ingredients, in the order listed, into the blending cup. Secure the blade assembly.
2. Blend until smooth, about 45 seconds to 1 minute.
3. Serve immediately over ice.

*Nutritional information per serving:*

Calories 289 (29% from fat) • carb. 51g • pro. 3g • fat 10g • sat. fat 1g  
• chol. 0mg • sod. 92mg • calc. 313mg • fiber 5g

## Power Blast Protein Shake

Blend this for a post-workout pick-me-up.

Makes 1 serving

- 1 frozen banana, cut into 1 to 2-inch (2.5 to 5 cm) pieces
- 2 ice cubes
- 2 tablespoons (30 ml) almond butter
- ½ teaspoon (2.5 ml) ground cinnamon
- 1 serving protein powder
- 1 cup (250 ml) oat milk

1. Put all ingredients, in the order listed, into the blending cup. Secure the blade assembly.
2. Blend until smooth, about 45 seconds to 1 minute.
3. Serve immediately.

*Nutritional information per serving:*

Calories 270 (40% from fat) • carb. 38g • pro. 6g • fat 13g • sat. fat 11g  
• chol. 5mg • sod. 68mg • calc. 89mg • fiber 4g

## Chocolate Nut Butter Protein Shake

Make this tasty shake for a post-workout recovery drink.

Makes 2 servings

- 1 cup (250 ml) chilled liquid (water, milk, etc.)
- 2 tablespoons (30 ml) protein powder
- 2 teaspoons (10 ml) unsweetened nut butter
- 1 teaspoon (5 ml) cocoa powder
- 1 teaspoon (5 ml) liquid sweetener  
(honey, agave, stevia, or maple syrup)

1. Put all of the ingredients, in the order listed, into the blending cup. Secure the blade assembly.
2. Blend until smooth, about 45 seconds to 1 minute.
3. Serve over ice.

*Nutritional information per serving:*

(with water, peanut butter and vegetable-based protein):  
Calories 160 (30% from fat) • carb. 10g • pro. 20g • fat 6g • sat. fat 1g  
• chol. 0mg • sod. 234mg • calc. 44mg • fiber 1g

## Vanilla-Maple Protein Shake

Keep it simple and sweet, with this quick shake.

Makes 1 serving

- 1 cup (250 ml) chilled liquid (preferably milk – alternative is OK)
- 2 tablespoons (30 ml) protein powder
- 1 teaspoon (5 ml) pure maple syrup
- ½ teaspoon (2.5 ml) pure vanilla extract

1. Put all of the ingredients, in the order listed, into the blending cup. Secure the blade assembly.
2. Blend until smooth, about 45 seconds to 1 minute.
3. Serve over ice.

*Nutritional information per serving  
(with unsweetened rice milk and vegetable-based protein):*

Calories 194 (12% from fat) • carb. 23g • pro. 18g • fat 3g • sat. fat 0g  
• chol. 0mg • sod. 261mg • calc. 287mg • fiber 0g

## Açaí Bowl

Açaí is a super antioxidant, giving an extra nutritious punch to this smoothie bowl.

Makes 1 serving

- ¾ cup (175 ml) frozen mango, divided
- ¼ cup (60 ml) frozen blueberries
- 1 ripe banana, broken into 2 to 3 pieces
- 1 teaspoon (5 ml) açai powder
- ½ cup (125 ml) rice milk (or any nondairy milk)
- ½ cup (125 ml) fresh berries
- ¼ cup (60 ml) granola and/or mixed nuts and seeds

1. Put ¼ cup (60 ml) frozen mango, frozen blueberries, banana, açai powder and the rice milk into the blending cup. Secure the blade assembly.
2. Blend for about 10 to 20 seconds to blend ingredients. Add the remaining mango and continue to blend for about 45 seconds until smooth.
3. Pour into a bowl and top with fresh berries and granola and/or mixed nuts and seeds.
4. Serve immediately.

*Nutritional information per serving (1 cup [250 ml]):*  
Calories 397 (15% from fat) • carb. 85g • pro. 8g • fat 5g • sat. fat 1g  
• chol. 0mg • sod. 52mg • calc. 27mg • fiber 9g

## Cold Tea/Cold Brew Lattes

Skip the coffee shop and make your favourite iced tea latte at home.

Makes 1 cup (250 ml)

**½ cup (125 ml) milk (any variety, dairy or nondairy)**  
**½ cup (125 ml) tea concentrate (such as chai, turmeric-ginger, yerba mate, etc.) or cold brew coffee**

1. Put the milk and concentrate into the blending cup.
2. Blend until frothy, about 30 to 45 seconds.
3. Serve over ice.

*Nutritional information per serving (1 cup) based on nonfat milk:*

Calories 42 (4% from fat) • carb. 6g • pro. 4g • fat 0g • sat. fat 0g  
• chol. 3mg • sod. 64mg • calc. 305mg • fiber 0g

## Matcha Latte

Matcha is a great alternative to coffee to get your energy going in the mornings.

Try first without additional sweetener, because some matcha powders have sweeteners in them.

Makes 1 serving

**3 ice cubes**  
**1 cup (250 ml) milk (any variety, dairy or nondairy)**  
**1 teaspoon (5 ml) matcha powder**  
**½ to 1 teaspoon (2.5 to 5 ml) honey or agave, optional**

1. Put all ingredients into the blending cup.
2. Blend until frothy, about 45 seconds.
3. Serve over ice.

*Nutritional information per serving (1 cup [250 ml]):*

Calories 156 (23% from fat) • carb. 20g • pro. 8g • fat 5g • sat. fat 13g  
• chol. 20mg • sod. 195mg • calc. 290mg • fiber 2g

## Chocolate Cookies and Cream Shake

Super chocolatey and delicious!

Makes about 12 ounces (340 g)

**1 cup (250 ml) chocolate ice cream**  
**3 chocolate sandwich cookies**  
**½ cup (125 ml) low-fat milk**

1. Put all of the ingredients, in the order listed, into the blending cup. Secure the blade assembly.
2. Blend until smooth, about 45 seconds to 1 minute.
3. Serve immediately.

*Nutritional information per serving (6 ounces [170 g]):*

Calories 252 (42% from fat) • carb. 39g • pro. 7g • fat 11g • sat. fat 6g  
• chol. 25mg • sod. 105mg • calc. 50mg • fiber 1g

## Basic Vinaigrette

Salad dressing is simple to prepare, and much healthier for you than what you could purchase at the store. This, as the name suggests, is a basic version. Champagne vinegar is softer in flavour than other vinegars, but you can substitute with white or red wine vinegar if you prefer.

Makes 1 cup (250 ml)

**¼ cup (60 ml) Champagne vinegar**  
**½ small shallot, peeled and halved**  
**1 teaspoon (5 ml) Dijon mustard**  
**½ teaspoon (2.5 ml) kosher salt**  
**¼ teaspoon (1 ml) ground white pepper**  
**¾ cup (175 ml) extra virgin olive oil**

1. Put all of the ingredients, in the order listed, into the blending cup. Secure the blade assembly.
2. Blend until smooth, about 1 minute.
3. Taste and adjust seasoning as desired. Serve immediately. Dressing can be stored in an airtight container in the refrigerator for up to 2 weeks.

*Nutritional information per serving (1 tablespoon [15 ml]):*

Calories 92 (99% from fat) • carb. 0g • pro. 0g • fat 11g • sat. fat 2g  
• chol. 0mg • sod. 74mg • calc. 0mg • fiber 0g

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## Creamy Feta & Yogurt Dressing

A great creamy and tangy dressing for all types of salads and vegetables.

Makes 1 1/4 cups (300 ml)

**1** small garlic clove, peeled  
**1/3** cup (75 ml) red wine vinegar  
**1** tablespoon (15 ml) fresh lemon juice  
**1/2** teaspoon (2.5 ml) oregano  
**1/4** teaspoon (1 ml) basil  
**1** teaspoon (5 ml) honey  
**4** ounces (113 g) crumbled feta cheese  
**1/4** cup (60 ml) low-fat, plain yogurt  
**1/4** cup (60 ml) extra virgin olive oil

1. Put all of the ingredients, in the order listed, into the blending cup. Secure the blade assembly.
2. Blend until smooth, about 45 seconds to 1 minute.
3. Let dressing stand for 20 to 30 minutes to allow flavours to blend.
4. Transfer to a resealable container and refrigerate until ready to use.

*Nutritional information per serving (one tablespoon [15 ml]):*

*Calories 43 (81% from fat) • carb. 1g • pro. 1g • fat. 1g • sat. fat 1g  
• chol. 5mg • sod. 65mg • calc. 36mg • fiber 0g*

## Whipped Cream

Whipped cream in a blender? Yes, please!

Makes 2/3 cup (150 ml)

**1/2** cup (125 ml) heavy cream  
**1** tablespoon (15 ml) confectioners' sugar  
**1/4** teaspoon (1 ml) pure vanilla extract  
Pinch kosher salt

1. Put all of the ingredients, in the order listed, into the blending cup. Secure the blade assembly.
2. Blend until stiff, about 30 seconds.
3. Serve immediately.

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*Nutritional information per serving (based on 2 tablespoons [30 ml]):*

*Calories 89 (88% from fat) • carb. 2g • pro. 0g • fat 9g • sat. fat 5g  
• chol. 33mg • sod. 38mg • calc. 15mg • fiber 0g*

# **WARRANTY**

## **LIMITED THREE-YEAR WARRANTY**

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3 years from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at [www.cuisinart.ca](http://www.cuisinart.ca) to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

Toll-free phone number:

1-800-472-7606

Address:

Cuisinart Canada  
100 Conair Parkway  
Woodbridge, ON L4H 0L2

Email:

[consumer\\_Canada@conair.com](mailto:consumer_Canada@conair.com)

**Model:**

**RPB-100C**

To facilitate the speed and accuracy of your return, please enclose:

- \$10.00 for shipping and handling of the product (cheque or money order)
  - Return address and phone number
  - Description of the product defect
  - Product date code\*/copy of original proof of purchase
  - Any other information pertinent to the product's return
- \* The date code format we are using on unit is WWYY, representing week, and year. eg.2420 = manufactured in 24th week of the year 2020.

**NOTE:** We recommend you use a traceable, insured delivery service for added protection.

Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us. To order replacement parts or accessories, call our Customer Service Centre at 1-800-472-7606. For more information, please visit our website at [www.cuisinart.ca](http://www.cuisinart.ca).

## **DISPOSAL/RECYCLING OF BATTERIES**

This product uses two Li-ion rechargeable and recyclable batteries. At the end of the batteries' useful life, they should be recycled. These batteries must not be incinerated or composted. Li-ion batteries should not be put in municipal waste systems. Contact your local waste collection agency for proper recycling and disposal information for your area. Please do not attempt to dismantle the power handle to replace these batteries on your own. Damage could result to the unit.

## **NOTES:**



POWERFUL. PORTABLE. CORDLESS.

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100 Conair Parkway,  
Woodbridge, ON L4H 0L2

Consumer Call Centre E-mail:  
[Consumer\\_Canada@Conair.com](mailto:Consumer_Canada@Conair.com)

Printed in China  
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IB-16604-CAN